

ABSTRACT

There is provided a technique for producing sushi, in which the sushi body and the exterior kelp can be eaten together in the harmonized synergistic flavor and mastication feeling, the integral tight mastication
5 feeling can be given by the trinity of kelp, sushi material and vinegared rice, and in addition, the delivery can be realized at ordinary temperature for a long period of time.

There is disclosed a process for producing sushi, comprising
rolling a sushi body that a seasoning treated sushi material and
10 vinegared rice have been combined together in a cooked edible kelp to form an edible kelp rolled sushi,

covering the whole surface of said edible kelp rolled sushi in
adhesion with a shape-keeping film,

freezing said edible kelp rolled sushi covered with the shape-
15 keeping film, in addition,

seal-packaging said shape-keeping film covered and frozen sushi,
which has been rolled in kelp, and then, if necessary,

freeze storing said seal-packaged edible kelp rolled sushi.

The present invention further relates to a process for producing
20 the above-described sushi, wherein the frozen edible kelp rolled sushi is thawed.

The present invention further relates to the sushi produced by the
above-described process, and in addition a circulation process or system
of sushi at ordinary temperature, in which the sushi is circulated at
25 ordinary temperature.